

REHEATING INSTRUCTIONS

WEEKLY SPECIALS

Date Night:

Fritters: Heat fritters in a pan (preferred for crispness) or microwave until warm. Top with lemon crema.

Bolognese: Reheat gnocchi by microwave or quickly cook in boiling water for 1 min or less. Heat Bolognese in a pan or microwave, add water as needed to thin it out.

Brown Butter Zucchini Cupcake: NO RULES! Have at it!

Bahn Mi: Cut bread and toast, saute tofu in a pan until warm. To plate spread spicy mayo on bread, top with cucumbers, pickled veggies (they don't smell good, but they taste bomb), cilantro, jalapeño, lime juice and tofu!

Ramen: Heat broth in a pan or microwave, add noodles when the broth is hot just to heat them. Saute tofu, mushrooms and broccoli in a pan until warm. To plate add broth, noodles, tofu, mushrooms and broccoli in a bowl and top with the rest of the toppings.

Roasted Squash Salad: To plate remove items from jar, heat squash and quinoa in pan or microwave (also would be good cold), to plate add lettuce, quinoa, squash to plate and top with salad accessories.

Roasted Broccoli: reheat broccoli, we suggest steaming in a pan with a little water and lid, then popping under the broiler to crisp it up a bit. Plate it and top with vinaigrette and pistachios. Warming the vinaigrette can also be a nice treat!

PANTRY ITEMS

Hollan-don't Sauce: To heat hollan-don't sauce warm skillet on lowest setting, add sauce and heat until just warm. Add water to thin it out as needed. Make sure not to heat this on too high of a temperature because it will cause sauce to thicken (still tastes good though!)

Frozen Cookies: Preheat oven to 350F, place however many cookies you would like to enjoy on a lined cookie sheet, bake for 10-14 minutes. Both the orange cardamom and brown butter rosemary cookies will look a little underdone so make sure not to leave them in the oven too long.

Frozen Soups: Take out to thaw, add soup to pan and heat until your desired temperature.

Winter Squash Ravioli: Boil salted water in pot, stir water to get it moving and add ravioli. Cook by stirring occasionally until done, about 5 minutes. Ravioli will float to top when it's done. Top with your favorite sauce (ours is our pistachio pesto, also great with a browned butter sage sauce, or simply with olive oil, salt, and chili flakes).

Winter Squash Lasagna: If you have time thaw in fridge overnight then bake on 375F for about 60 min. To heat from frozen place in a 375F degree oven for about 90 min.

